



CULINARY WEEK

April 8–12, 2019

All Week – Free Classes

Tuesday – Free Lunch

Friday – Commons on Fire
Culinary Competition

Ramen Class Hosted by: Frank Montes & Kevin Michalk

Spicy Chili Sauce

Ingredients

1 1/2 cup light brown sugar
6 shallots
8 cloves peeled garlic
3 cups red chili paste

Directions

Peel shallots and garlic cloves. Combine all ingredients and puree until smooth

Note: This will make a good-sized batch, go ahead and cut down if you want less. Although it should hold well in your refrigerator.